

ABSTRACT

A food marinating apparatus includes a substantially cylindrical canister and a base unit including a motor, a plurality of rollers, a vacuum pump, and a control panel. The base unit is operable to rotate the canister thereon. The vacuum pump is provided for reducing the ambient pressure inside of the vessel, to improve marinade absorption by the food. Food such as meat or fish will receive marinade more quickly under low pressure than under atmospheric pressure, and additionally, by rotating the containment vessel, the food is agitated in the presence of the marinade, for a higher degree of marinade absorption.